AUSTRALIAN SOCIETY OF CHEFS AND COOKS ASSOCIATIONS

INCORPORATED IN VICTORIA
19 KENNON STREET, DONCASTER EAST, MELBOURNE, VICTORIA 3109

Member
World Association of Cooks Societies

Gentlemen

I have much pleasure in introducing Mr Nicholas Wyman to you and to your Organization.

Nicholas has recently been awarded the Victorian Overseas Foundation Scholarship to study and work in Europe in 1990 and 1991, leaving Australia in March 1990.

Although the scholarship covers his airfares, Nicholas will be responsible to seek and obtain paid work experiences from six weeks to two months at leading hotels and restaurants in Europe.

Nicholas is an outstanding craftsman. His technical skills are of the highest degree as evidenced when, as captain of the Australian National Youth team, his team won the National Youth Culinary Olympic competition during the 1988 Culinary Olympics. His team was also awarded the Youth Champions of the World Luxenbourg Trophy which was presented by the Vatel Club in 1988.

Nicholas was employed as a Chef Saucier at the Regent International Hotel, Melbourne. His Chefs de Cuisine were Mr Klaus Lemm until early 1988 and Mr Dietmar Sawyere since.

I introduce Nicholas to you and your Organization as a dedicated professional member of ASCCA and as an affiliated member of the World Association of Cooks Societies. In all confidence I ask that you give all the assistance that you can to Nicholas whilst he is in your country.

Yours sincerely

Keith M. Byron. B.Ed; Dip.Ed.

Keith M Byron
President

9 February 1990

ASCCA

CULINARY NEWS

VOLUME 6
NUMBER 1

Registered by Australia Post
Publication No. VBG 4765

FEBRUARY/MARCH 1989

AUSTRALASIAN GUILD OF PROFESSIONAL COOKS

'Think Exotic' at the Olympics

Few would argue that the eating habits of the average Australian are changing. The "throw another steak on the barbie" image is very much yesterday's catch phrase.

Today, Australians are becoming more adventurous when it comes to food, and restaurant menus need to reflect this. Imagination plays an important role.

Take a product like ETA Natural Mayonnaise for instance. Voted in a survey in 1988 as the mayonnaise most people prefer, for its distinctive tanginess and flavour, it can be used to great effect in culinary dishes.

Four members of the ASCCA New South Wales Regional Team to last year's Culinary Olympics in Frankfurt were set the task of using the smooth creamy texture of ETA Natural Mayonnaise in the most imaginative dish they could think of.

The brief from GFW Foodservices was a simple one: "Think exotic".

Tony Sandeberg, Advisory Executive Chef with GFW, came up with:
Warm Salad of Calves Liver with Prune and Onion Mayonnaise.

John Placko, Co-ordinating chef with Ansett Airlines decided on:
Salad of Salmon and Pasta Sea Shells.

Karen Lewis, who recently completed a hotel administration course at Hamilton TAFE College in Newcastle, settled for:
Warm Chicken Saute with Pecans and Pistachios.

Graham Manvell, Executive Chef at Power House Motor Inn at Tamworth in New South Wales opted for:
Mousseline of Summer Seafood with Mango Mayonnaise.

The recipes are set out below, and show exactly what can be achieved using a standard product such as ETA Natural Mayonnaise, plus some imagination and flair.

Warm Salad of Calves Liver with Prune and Onion Mayonnaise

Ingredients for 4 portions

20 Leaves Field Lettuce; 1 Bunch Butter Lettuce; 1 blanched Leek; 1 small sliced grilled Eggplant; 400g Calves Liver; 4 slices Melba Toast; 80g diced sauted Bacon

Dressing

200ml ETA Natural Mayonnaise; 100g sauted Onions, pureed; 50g Prune puree;

Method

1. Prepare salad ingredients and arrange attractively on a plate. Add the onion and prune purees to the ETA Natural Mayonnaise and set aside.
2. Saute Calves Liver and allow to cool to room temperature. Slice and arrange on Salad, pour over Dressing, sprinkle with diced bacon and pieces of Melba toast.

Salad of Salmon and Pasta Sea Shells

Ingredients for 4 portions

500g cooked ETA Pasta Shells; 250g cold poached Salmon; 100g Baby Shrimps; 1 medium Honeydew Melon; 1 sprig Dill; 50g diced Red Capsicum; 50g diced green capsicum; 400ml ETA Natural Mayonnaise; 1 Butter Lettuce; 1 Tomato

Method

1. Cut Salmon into 1 cm cubes and combine with Pasta, Shrimps, Capsicum, Dill and ETA Natural Mayonnaise.
2. Arrange on a Butter Lettuce and garnish with Melon and Tomato.

Warm Chicken Saute with Pecans and Pistachios

Ingredients for 4 portions

4 x 100g Chicken Breast; 30g whole Pecan Nuts; 20g whole Green Pistachio Nuts; 300ml ETA Natural Mayonnaise; 2 boiled eggs; a good variety of crisp Summer Salad Leaves; 1 medium Carrot, 2 stalks Celery, 1 medium Red Capsicum, cut into Julienne

Method

1. Arrange a Variety of Crisp Salad Leaves into 4 Deep Salad Bowls/ Plates.
2. Sprinkle the centre with the Julienne mixture, creating a nest.
3. Gently saute the Chicken cubes until cooked. Place into a bowl.
4. Mix the Chicken whilst warm with the ETA Natural Mayonnaise and Nuts. Season to taste.
5. Spoon the Chicken Salad into the Centre of the Lettuce and garnish with Boiled Egg.

Mousseline of Summer Seafood with Mango Mayonnaise

Ingredients for 4 portions

Mousseline

100g green Prawns; 100g Scallops; 100g white Fish Flesh; 100ml Cream; 1 Egg White; 60g fresh Bread Crumbs; 15g Horseradish;

Dressing

110ml ETA Natural Mayonnaise; 100-ml Mango Puree; 15ml Malibu Liqueur

Garnish

Seasonal Salad and Fruit selection

Method

1. Puree the above Mousseline ingredients until smooth, roll into sheets of Nori (dry seaweed) with an inlay of scallop roe and bake in foil (au bain marie) at 150 degrees Celsius for 10 minutes. Allow to cool.
2. Mix the ETA Natural Mayonnaise, Mango puree and Malibu Liqeuer together. Cut the Mousseline into slices and arrange attractively on a plate with dressing and garnish.

Gold for The Australian National Apprentice Team at the Culinary Olympics in Frankfurt, 1988 supported by ASCCA and AGPCC

By Nicholas M. Wyman, Team Captain

In 1988 Australia sent an apprentice team to Germany for the first time. There was much jubilation when the team came equal first with Denmark and brought home the Gold medal.

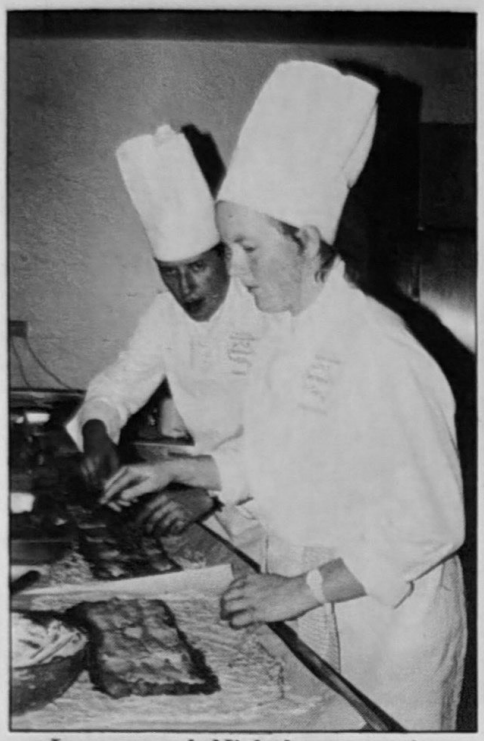
The 1988 team was selected in January by the Australasian Guild of Professional Cooks. The team was sponsored by the Australian Dried Fruits Association and Caterplan.

The team were Nicholas Wyman (W. Angliss); John Casey (W. Angliss); Jodie-Anne Hooker (Box Hill College); Joanne Wood (Gordon College) and Mark Davey (Frankston College). Team Manager was Chef Instructor Manfred Hennig (Frankston TAFE).

There would be four members of the team cooking in the competition and one member as reserve, but we would not be told until we arrived in Frankfurt (to keep us all on our toes).

A tremendous amount of training took place during the next ten months. As well as our regular jobs and college we met one night a week at Brighton Campus to practice various skills in our own time.

One of the early tasks was to design a menu within the guidelines of the competition. When devising the dish we took into account eye-appeal, taste, coating, portion size and saleability. It was also important to have a distinctly Australian theme.



Joanne and Nicholas preparing Rabbit Fillet Desert Bloom for Press Lunch, Darling Harbour

We created *Australian Rabbit Fillets, Desert Bloom.* The dish featured fillets of rabbit filled with marinated dried apricots and pecan nuts encased in a crepinette of fresh herbs and spinach. It was accompanied by a timbal of cabbage filled with a bouquet of spring vegetables and potato roulade. We were required to cook 110 portions, with points being awarded for orderliness, tidyness, skill and professionalism, method and plating, taste, teamwork and technique.

As August approached our manager decided it was time to put our skills into practice. We prepared a series of press luncheons at Brisbane Expo, Darling Harbour Complex Sydney, The Hilton Hotel in Adelaide, The Regency Park College South Australia and The Regent Hotel Melbourne. During this time we were well and truly exposed to the media, giving interviews, being photographed and telivised while cooking.

This proved to be very useful when we were competing in Germany. Three full practice runs of 110 dinners were cooked for the dual purpose of fundraising and skill training at Geelong, Wangaratta and Box Hill. During the few days before we left for Frankfurt we helped select and pack the food and equipment we were taking.

A very nervous group of apprentices left Melbourne on the 10th October, 1988. None of us had been overseas before. We met the other Australian teams on the flight. There were some problems with the German Customs who confiscated our rabbit and other meat including crocodile. After a few nail-biting days it was released.

We settled into the Canadian Pacific Plaza Hotel in Frankfurt and spent the days before the competition observing other teams working. We also worked out a time and motion plan – we measured the kitchen space allotted and set it all out on our hotel room floor.

The competition kitchens are surrounded by glass viewing windows so that the public can watch the competitors. We were feeling very tense and anxious and keen to get on with it but luck came our way with a diversion. When we returned to our hotel I collided with a person in the foyer. I said "Sorry mate" and he said "An Aussie". It was John Farnham, in Frankfurt for the last night of his 'Age of Reason' tour. He gave the team tickets for that night to his concert in OFFENBACH. It was great!

Nick with John Farnham, Germany

The day we were on finally dawned. I don't think I will even spend such an intense four hours in my life again. The six international judges were always close behind us and if we looked up, just in front of us was a sea of gazing faces and cameras.

Our dish created a lot of interest during the preperation stage. It involved many skills and techniques which gained us points. After the 110 meals were completed and sold we were required individually to demonstrate a dish or do a task within a time limit. We did not know until just before which task each of us would do. I had to present filleted cooked fish on two plates with vegetables and sauce. Joanne boned a chicken, Mark made a strudel and John created four desserts using Australian fruits.

Then exciting night for the presentations:–

We held our breath –
Canada BRONZE
West Germany SILVER – and –
Australia GOLD!!!

For a split second the world stood still. We had done it!!! – by a clean eight points. We were each presented with a gold medal, a certificate and a plate. The team was also presented with the LUXEMBURG LION for being outright World Champions.

Team with Manager Manfred Hennig at Eiffle Tower, Paris

We had some free days and travelled together to Paris, dining in several fabulous restaurants which featured in the series 'Dining in France'. We dined at G et G Boyer, Jamin et Robuchon, L'Auberge de I'LL and the Eiffel Tower Jules Verne restaurant. We also ate at the De La Tour D'Argent which was founded in 1582. In the private cellar they had over 300,000 bottles. I had duck which had featured on the menu since 1890 and received a certificate to say it was the 704,350th duck ever served. We also visited the cellars of Pommery in Reimes.

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CULINARY NEWS

VOLUME 5
NUMBER 9

Registered by Australia Post
Publication No. VBG 4765

DECEMBER 1988/JANUARY 1989

AUSTRALASIAN GUILD OF PROFESSIONAL COOKS

CELEBRATING VICTORY

by Manfred Hennig

The hard work at the Culinary Olympics was done, the excitement of the Medal presentation over – it was impossible to come back down to earth, so we went dining in France instead.

The Apprentice Team left Frankfurt early in the morning. We had a booking for lunch at the famous 'L'Auberge de l'Ill', a beautiful country restaurant overlooking the Ill River in Illhausen. We were welcomed by owner and Chef, Marc Haeberlin, and of course ordered the specialities of the local Alsace region, including: La mousseline de grenouilles 'Paul Haeberlin', and Le ragout de grenouilles fumees sur un lit de choucroute.

On the way to Reims the next day, the team sampled Pate en croute of duck, salmon terrine and quiche Lorraine as a picnic brunch in the rather crisp country air.

Dinner that night was at the wonderful 'Les Crayeres'. Owner/Chef Gerard Boyer greeted us and started the celebrations with a complimentary magnum of Pommery Champagne. The decor of the Chateau was sumptuous, the service and food very professional – a total dining experience. Specialities of the house featured fresh gooseliver and truffles in any shape and size, but for me the 'best' of the night was the fantastic cheese trolley – all local and distinctive cheeses ripened to perfection.

In Paris, our first dinner was at the Eiffel Tower Restaurant, 'Jules Verne'. Modern, innovative, and definitely worth the stomach churning ride up the elevator. Featured on the menu that night were Sweetbreads with Wild Mushrooms, and would you believe (loud moans from the team) Rabbit Fillets.

Perhaps the best meal we had was the following day at 'Jamin'. Owner/Chef Joel Robuchon created a special seasonal Crustacean Menu, and his food is as good as his books. The lunch included: Ravioli de langoustines au chou, and Homard meuniere aux morilles et asperges.

In all the restaurants, the dessert always seemed the largest portion on the plate, classic in style and quantity.

If 'Jamin' had the best food, the famous restaurant 'La Tour d'Argent' was the most historical and impressive. It first opened in 1582; there is a collection of table and kitchen utensils on display, also antique menus and autographs. Famous patrons who have dined there include: Presidents Eisenhower and J.F. Kennedy; Liz Taylor and John Travolta; and now the Junior Apprentice Cooks World Champions!

Background: Manfred Hennig, Manuel Martinez, Maitre De La Tour D'Argent
L-R: Nicholas Wyman, John Casey, Mark Davey, Joanne Wood, Jodie Anne Hooker

The restaurant, Le Caneton Tour d'Argent, is known for its duck. The same recipe has been on the menu since 1890. Other recipes have changed, but the duck will stay the same as long as owner Claude Terrail lives. The duck is roasted and the supremes cut into thin slices; the legs are boned and set aside for the second course. Then the bones are crushed in a silver press, the blood and liver used in the sauce. Of course all this theatre happens in front of the diner – the staff perform beautifully, there is a real sense of occasion.

We were introduced to Chef Manuel Martinez, a meilleur ouvrier de France (annual French Chef of the Year Award). After lunch Claude Terrail sent us down to the dungeon; we had a tour of the extensive wine cellar and sighed deeply at the sight of 30,000 bottles of the best wines of France.

Of course not all French cuisine is high class. The "best onion soup tasted in my life", I had the next day in a small restaurant near Les Halles; it was a cafe haunted by the impressionist painters during their times.

Each place we went to had its own special quality, so it is difficult to pick a favourite. Apart from the food, the high standard of professionalism of the waiters most impressed me. Wherever we went we were greeted with warmth and friendliness – my only disappointment is that we couldn't visit more places, and stay much longer.

RESTAURANT DE LA TOUR D'ARGENT

DÉJEUNER

QUENELLES DE BROCHET ANDRÉ TERRAIL

AIGUILLETTE DE CANETON A L'AIGRE DOUX

LE CANETON TOUR D'ARGENT

FONDANT AU CHOCOLAT AMER, SAUCE CAFÉ

Le prix est de F

VINS

Australia being renowned mainly for their sporting interests we were taken by complete surprise at this reaction by the public.

We are pleased and proud to have been part of and have shared in this whole venture and offer our congratulations to everyone involved and acknowledge the sponsorship of the Australian Dried Fruit Corporation and Knorr Caterplan for their sponsorship which enabled Australia to bring home 'Gold'.

Jim and Verna Wood

"Will it ever be the same again?"

How can one possibly put it all into a few words? A year of sweat and tears; highs and lows; raffles and banquets; preen, starch, bleach – and more preen, starch and bleach. Meeting new people; Rabbit Fillets, Desert Bloom – and more Rabbit Fillets, Desert Bloom! The yummy strudels and the boned chickens; the anxious farewell; the heartstopping competition day and the wonderful welcome home. It has been a tremendous experience for us all.

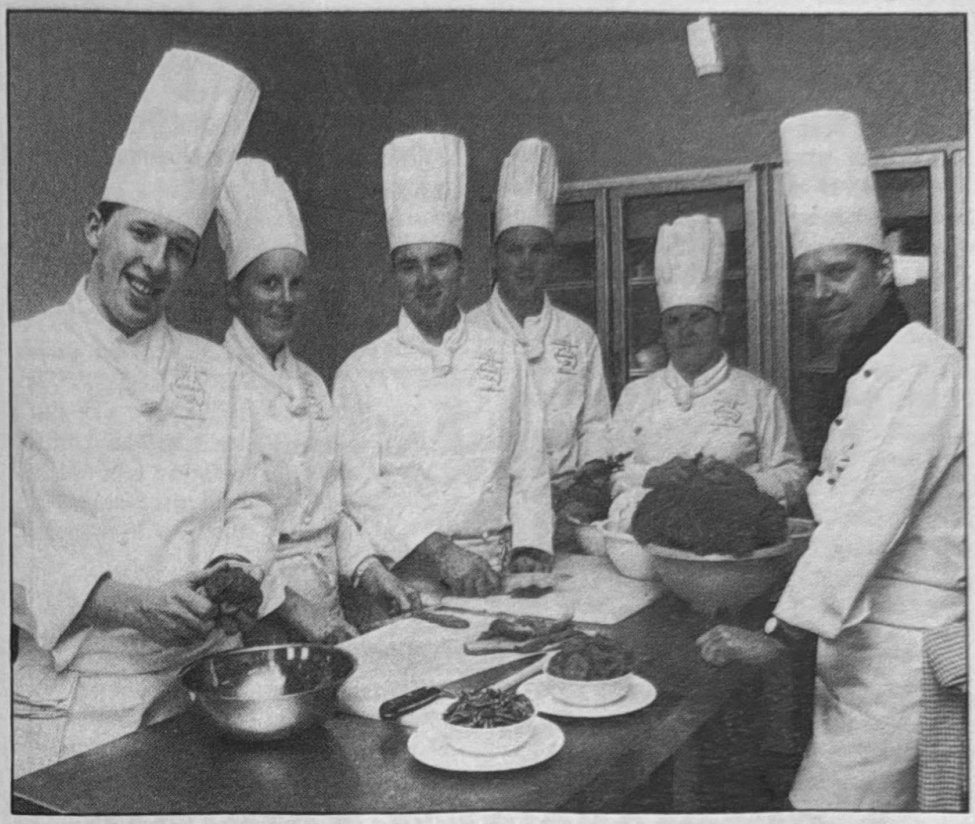
We were thrilled in January when the team was announced but even then we should have had an inkling of what was to come as we dashed from the Dried Fruits Board Offices in South Melbourne to catch a holiday plane for Queensland in fourty five minutes.

When everyone met at Box Hill College in February, Leah warned us that there would be times when we would wonder if we were on a mad merry-go-round! She was right! At times the merry-go-round got very fast and we nearly fell off!

Let me tell you of one such occasion – the Chefs Ball. Home at 3.00am – up at 6.00am – off to Wangaratta to cook one hundred and ten portions of the magic dish.

As we travelled up the Hume Highway glancing from time to time at the sleeping wrecks in the back seat, we had serious doubts as to whether anything was possible at all. We dropped them off at Peter's Cellar and tried to be useful.

There had been a rumour that they might use a gum leaf on every plate. Dutifully we scoured the surrounding countryside. Down ditches, over fences! Have you ever tried to find one hundred and ten perfect gum leaves? Every Eucalypt had blight! After three hours we had them. Right shape, right size and right smell. We lovingly cleaned them and layed them out in rows to dry, feeling very fulfilled. But alas! – it was merely a rumour so we piled them in our motel waste bin and drowned our sorrows in a prolonged tasting session at Brown's Winery.



At 7.30pm on the dot – there it was at Cellar 47 – one hundred and ten perfect portions of Desert Bloom. Bed at 3.00 am – up at 7.00am, back to Melbourne, work, etc., etc.

On the day that they left Tullamarine there was an uneasy calm. Uneasy because in our hearts we wanted to go too. They looked so young and vulnerable – going to the other side of the world – so far away – what if . . . ? But like all good parents we knew the experience of an overseas competition was going to

VIP

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